

Rosemont Reception Planner

Elegant Events at Historic Rosemont Manor



Cover Photos

Bamboo Chicken Skewers
with Lemon Basil Aioli

Chicken Tuscany
with Orzo Pasta de Parma and Asparagus

Caribbean Grilled Shrimp
with Citrus Cilantro Glaze

Rosemont Garden Salad
with Blackberry Balsamic Vinaigrette

Herb Marinated Filet Mignon
on Basil Whipped Potatoes with Asparagus
and a Port Wine Reduction



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Rosemont Bar Menu

Historic Rosemont Manor

16 Rosemont Manor Lane - Berryville, Virginia 22611
www.Rosemont1811.com

Rosemont Reception Bar Menu



Introduction

Welcome to the Shenandoah Valley's Premier Wedding Venue!

Style of Service

At Rosemont Manor we proudly provide fine Virginia hospitality and exceptional cuisine for our guests. The attached reception menus will provide you with an outstanding representation of our Buffet and Plated Entree Fare as well as an array of attractive Displayed and Passed Hors d'oeuvres.

We are also able to provide menu suggestions for other Styles of Service, to include: Chef's Stations, Family Style Dinner and even formal French Style Service.

Beverage & Bar Service

Each Rosemont Reception proposal includes our Rosemont Set-up Package. This includes Sodas, Juices, Bar Fruits, Ice and Coffee & Tea Station. For your convenience, we can provide additional beverages at affordable prices. Our Bar Menu is located on Page 7 of this Planner.

The Planning Process

During your reception planning you will be able to select menu items from the extensive array of offerings shown on Pages 3 - 6. We will also create the time table for the reception period and draw the floor plan for the placement of tables and chairs in the Carriage House. You will also be able to select your linen tablecloths and napkin colors, to add to the ambiance of our lovely setting.

If you are planning a Bridal Reception, it is helpful to evaluate your needs for a Bridal Coordinator. We welcome an experienced coordinator on the team. Please let us know if you would like any recommendations for experienced wedding industry professionals.

You will be provided with a detailed price quote that specifies the details of your Reception. We will gladly allow you to change your menu, color scheme and time table, as often as you like, up until 14 days prior to the event date. At the 14 day mark, we are ready for your final guest count.

Please note that we will readily forward all planning materials to you as Adobe .PDF documents.

Deposits and Final Arrangements

Within 30 days of your contract date, your initial 25% non-refundable deposit check is due along with your ratified food and beverage contract. An additional 65% non-refundable deposit check is due 60 days before your scheduled event date. 14 Days prior to your reception date we require your confirmed final guest count. The check for the estimated balance is due 10 days prior to your event date.

We recommend that you request your invitation responses at least 3 weeks prior to your reception date. This will give you some time to confirm that your final guest count is 100% accurate.

Rosemont Reception Cuisine Menu



Sample Buffet Menus

The Manor House

Displayed Hors d'oeuvres with Supper Buffet

displayed hors d'oeuvres

Tuscan Antipasto Display

Cheese Stuffed Cherry Peppers, Aged Salami, Fresh Marinated Mozzarella, Sun-dried Tomato & Artichoke Parmesan Tapenade, Creamy Dijon Spinach Dip and Herbed Crostini Rounds

Shrimp Fondue Italiano

a creamy blend of melted Provolone, Gruyère and Parmesan Cheeses with Basil Pesto and Tangy Cherry Peppers; accompanied with slices of fresh Baguettes

Fresh Garden Crudité

Oven Roasted Asparagus, Broccoli Florets, Baby Carrots, colorful Peppers & Grape Tomatoes; served with Parmesan Ranch Dip

supper buffet

Herb Roasted Chicken

with a warm Apricot Onion Chutney

Braised Sirloin Tips

tender Beef simmered with Pearl Onions, Roasted Garlic, Thyme, Rosemary, diced ripe Tomatoes and Vino!

Savory Herb Buttered Rice

Long Grain Rice simmered in Chicken Broth with Onion

Penne Pasta de Roma

tossed with Parmesan Cream, Asparagus, colorful Peppers & Grape Tomatoes; drizzled with Roasted Red Pepper & Basil Purées

Rosemont Garden Salad

Mesclun Greens, Grape Tomatoes, Green Onions and Carrots with our Blackberry Balsamic Vinaigrette

Cocktail Rolls with Butter Pats

The Rosemont

Passed & Displayed Hors d'oeuvres with Plated Salad & Buffet Favorites

passed hors d'oeuvres

2 (Group A) + 1 (Group B)

displayed hors d'oeuvres

Vintners Cheese & Vegetable Display

Paradise Baked Brie en Croûte

Brie in Pastry filled with Tropical Fruits; served with sliced Baguettes

plated salad course

Rosemont Garden Salad

Mesclun Greens, Grape Tomatoes, Green Onion and Carrots with Blackberry Balsamic Vinaigrette

Warm Dinner Rolls with Butter

the reception buffet

The Royal Broil

- select 2 carved meats from below -

Carved Marinated London Broil

with Port Wine Reduction & Apple Horseradish

Carved Herb Roasted Chicken Breast

with Lemon Caper Butter Sauce

Carved Pommery Crusted Loin of Pork

with a warm Apricot Onion Chutney

Rosemary Roasted New Potatoes

Seasonal Vegetable Medley

Penne Pasta de Roma

tossed with Parmesan Cream, Asparagus, colorful Peppers & Grape Tomatoes; drizzled with Roasted Red Pepper & Basil Purées

Pricing

Prices below are for budgetary purposes. During the menu planning meeting you will be able to customize your menu using the large selection of dishes on pages 3 - 6.

In addition to the menu, these prices include upgraded party rentals, professional staff & all non-alcoholic beverages for a 5 hour event.

Please note that we do not add a gratuity charge onto the bill, add a corkage fee or a cake cutting fee.

100 Guests	\$96.00
125 Guests	\$95.00
150 Guests	\$93.00

plus Virginia Sales Tax

Notes

Pricing

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Please note that we do not add a gratuity charge onto the bill, add a corkage fee or a cake cutting fee.

100 Guests	\$110.00
125 Guests	\$106.00
150 Guests	\$104.00

plus Virginia Sales Tax

Notes

Rosemont Reception Cuisine Menu



Sample Plated Menu

The Senator

Passed & Displayed Hors d'oeuvres with Plated Salad & Entrée Course

passed hors d'oeuvres

2 (Group A) + 1 (Group B)

displayed hors d'oeuvres

Vintners Cheese & Fruit Display + Chesapeake Crab Bake

plated salad course

The Senator's Caesar

Romaine Heart Wedge tossed with Lemon & Garlic Caesar Dressing with shaved Gruyère Cheese & Roasted Red Pepper Coulis; topped with a Focaccia Breadstick

Baskets of Warm Dinner Rolls with Butter

pre-selected plated entrée course: plated beef entrée

Filet Mignon

with a Port Wine Reduction & Apple Horseradish

Basil Whipped Potatoes & Oven Roasted Asparagus

plated chicken entrée

Chicken Picatta

sautéed Medallions of Chicken Breast; simmered in a Lemon Caper Butter Sauce

Orzo Pasta de Parma

tossed with Olive Oil, Garlic, Basil Purée & Parmesan Cheese

Warm Balsamic Grilled Vegetables

plated seafood entrée

Herb Crusted Tilapia

with a Lemon Basil Butter Sauce

Potato Mushroom Gratin Triangles

layered and baked with sautéed Mushrooms and a creamy blend of Cheeses

Seasonal Vegetable Medley

\$5.00 Upgrade from Tilapia to: Chesapeake Style Crab Cake

Passed Hors d'oeuvres

Group A - \$2.85 ea.

Savory Mushroom Tartlet

Bruschetta de Roma

Sun-dried Tomato Tapenade, fresh Mozzarella & Basil Purée

Pan Seared Pork Dumpling

with Rice Wine Sweet Chili Sauce

Bamboo Chicken Skewer

with Lemon Basil Aioli or Thai Peanut Satay

Shredded Beef Taquito

with Smoky Ancho Chili Lime Cream

Chicken & Cheddar Quesadilla

with Smoky Ancho Chili Lime Cream

Baked Brie Tartlette

with Sun-dried Apricot & Grape

Mini Fruit Skewers

Pineapple, Cantelope and Strawberries

Vegetarian Spring Rolls

with Plum Teriyaki Glaze

Balsamic Marinated Mushroom Cap

Apple Wood Smoked Bacon, Spinach & Monterey Jack Cheese

Sweet Potato Latke

topped with Lemon Ginger Cream & Asparagus Pesto

Group B - \$3.50 ea.

Chesapeake Crab Cake

with Creamy Bay Mustard

Sea Scallops wrapped in Bacon

with Creole Cream

Chicken Cordon Bleu Pastries

with French Mustard Cream

Shrimp Salad Tart

with Lemon Dill Dijon Cream; served in Phyllo

Cocktail Shrimp

Caribbean Grilled with Citrus Cilantro Glaze or Zesty Cocktail Sauce

Smoked Salmon Canapé

on Herb Crostini with Lemon Ginger Cream

Beef Tenderloin Crostini

with Smoky Ancho Chili Lime Cream and Green Onion on Crostini

Pommery Crusted Baby Lamb Chops

\$90.00/16 pcs.

with Port Wine Reduction

Pricing

Prices below are for budgetary purposes. During the menu planning meeting you will be able to customize your menu using the large selection of dishes on pages 3 - 6.

In addition to the menu, these prices include upgraded party rentals, professional staff & all non-alcoholic beverages for a 5 hour event.

Please note that we do not add a gratuity charge onto the bill, add a corkage fee or a cake cutting fee.

100 Guests	\$120.00
125 Guests	\$114.00
150 Guests	\$113.00

plus Virginia Sales Tax

Notes

Menu Planning Notes
